

Registration Form

NAME:

ADDRESS:

CITY STATE ZIP

PHONE OTHER

EMAIL ADDRESS

Check the class(es) that you are registering for:

☐ ~~Pressure Canning~~
~~July 7th - 7:00 to 9:00 pm~~

☐ Jams, Jellies, & Conserves
July 23rd - 7:00 to 9:00 pm

☐ Home Canning Made Easy
July 30 - 7:00 to 9:00 pm

☐ Salsas
August 12th - 7:00 to 9:00 pm

☐ Salsas
August 18th - 7:00 to 9:00 pm

☐ Pickling
September 9th - 7:00 to 9:00 pm

Classes are \$10.00 each

Make checks payable to **UI** and mail to
5880 Glenwood Street, Boise, ID 83714 with
this form. Call 377-2107 for class availability

To enrich education through diversity the University
of Idaho is an equal opportunity/affirmative action
employer and education institution.

Persons with disabilities who require alternative
means for communication or program information
or reasonable accommodations need to contact
Ada County Extension Office one week prior to the
event at 377-2107.

University of Idaho
Extension

Ada County
5880 Glenwood St
Boise, ID 83714

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Extension

2009 Harvest Food Preservation Classes



Ada County Extension
5880 Glenwood St
Boise, ID 83714
Phone: 377-2107

Harvest Preservation Classes



Jams, Jellies, & Conserves

Thursday, July 23, 7:00 to 9:00 pm

No kitchen is complete without an ample supply of homemade jellies, jams, butters, marmalades, and preserves. Learn how to make and process jams, jellies, and preserves. Adjusting firmness will also be explained.

Home Canning Made Easy

Thursday, July 30, 7:00 to 9:00 pm

Whether you are an experienced or novice home canner, an understanding of how the process works is essential for safety and quality results. Learn the basics of home canning, why it is important to follow up-to-date and tested guidelines and recipes from reliable sources.

Salsas

Wednesday, August 12, 7:00 to 9:00 pm

Tomatoes are probably the most popular home canned food and salsa is not far behind. Their summer freshness can easily be preserved for cold winter meals or snacks. Learn how to make salsa from tested recipes that can be processed safely in a boiling water canner. Ingredients and importance of proper acidity will be discussed.



Salsas

Tuesday, August 18, 7:00 to 9:00 pm

Tomatoes are probably the most popular home canned food and salsa is not far behind. Their summer freshness can easily be preserved for cold winter meals or snacks. Learn how to make salsa from tested recipes that can be processed safely in a boiling water canner. Ingredients and importance of proper acidity will be discussed.

Pickling

Wednesday, September 9, 7:00 to 9:00

Pickling is a tasty tradition not to be forgotten. Learn how to make and process pickled foods. Learn about different types of pickled foods. The problems and solutions will also be made clear.



Have you made plans for the harvest?

University of Idaho Ada and Canyon County Extension will be offering evening classes on the latest, safest methods of turning the harvest into bountiful preserved foods.

Classes will be taught by University of Idaho Advanced Food Safety Advisors. Samples and extension publications containing tested recipes will be given out in each class.

Class fees are only **\$10.00** per session. Seating is limited. Call first for seating information—377-2107. A late fee of \$5.00 will be charged at the door.

All classes will be held at the Ada County Extension Office, 5880 Glenwood, Boise